

Alto Markets

Entertaining

Idea

Guide



Alto Markets

*5933 6th Avenue
Altoona, PA 16602
814-201-2055*

*www.Alto-Markets.com
Altomarkets@Gmail.com*

Hours:

Monday - Friday 11:00am to 6:00pm

Saturday 11:00am to 4:00pm

Sunday By Appointment Only

If you had something on our dinner menu but do not see it in this guide, simply ask and we can do that for you.

Should you have any other ideas for menu items just let us know and we will do our best to accommodate.

Please call for pricing.

24 hour advance notice is required. 48 hour notice is appreciated.

Certain minimums may apply.

Prices may be subject to market availability.



STARTERS AND APPETIZERS

BASICS

Antipasto Skewers

Boar's Head Picante Provolone, Pesto Coated Cheese Tortellini, Hard Salami, Pepperoni, Stuffed Green Olive
Sold by Dozen

Crispell Roll Ups

Red Pepper Cream Cheese, Salami, Pepperoni, Deli Peppers

Sicilian Roll

Ham, Pepperoni, Salami, Hot Ham, Sausage, House Peppers, Mozzarella, Pizza Sauce Wrapped in Pizza Dough Then Baked.

Caprese Skewers

Roma Grape Tomatoes, Fresh Mozzarella, Soaked in House Caprese Dressing.
Sold by Dozen

Mini Meatballs in Sauce

Marilyn's 1oz. Meatballs in Alto's Sunday Sauce.

Bruschetta

Tomato, Onion Bruschetta Served With Toasted Garlic Bread.

Stuffed Mushrooms

Mushrooms Stuffed With a Sausage or Bread Stuffing.
Sold by Dozen

Deviled Eggs

Hard Boiled Eggs Cut and Filled With Seasoned, Whipped Yolks
Sold by Dozen
(24 pieces)

Alto's Mini Arancini

Small risotto balls

STARTERS AND APPETIZERS

Alto's "Sunday" Breads

Pepperoni & Cheese, Ham & Cheese, Spicy Italian

Meats and cheeses rolled up in pizza dough.

Roasted Red Peppers

Roasted Pepper Strips Seasoned with Our House Italian Seasoning and Extra Virgin Olive Oil. Add a Loaf of Italian Bread to Soak Up the Extra Oil.

Roasted Tomatoes

Halved Chery Tomatoes Roasted in Vinegar, Honey and Spices.

Drunken Mushrooms

Sliced Mushrooms Simmered in Creamy Burgundy Wine Sauce.
Served with Crostini.

Beef Tips

Marinated or Seasoned Beef Tenderloin Tips Cooked to Medium/ Medium Rare.



**100% Family Owned and
Operated Small Business
Since it's Inception in
2018.**

STARTERS AND APPETIZERS

DIPS

Dips Serve up to 12 People

Buffalo Chicken Dip

Our Most Popular Dip, Lots of Chicken but Not Too Spicy.

Buffalo Shrimp Dip

Same as the Chicken Dip but With Shrimp.

Caramelized Onion & Garlic Dip

Sweet Caramelized Onions and Roasted Garlic Blended in a Creamy Cheese Dip.

Creamy Crab Dip

Creamy, Cheesy and Loaded With Crab.

Curry Dip

A Wonderful Garlicy Dip for Vegetables.

Italian Hoagie Dip

Diced Pepperoni, Salami, Hot Ham and Sharp Provolone Mixed With Shredded Lettuce, Tomatoes, Onions, and Roasted Red Peppers Topped With Tass's Only Italian or Balsamic Dressing

Pepperoni Pizza Dip

It's Hard to go Wrong With Pepperoni, Cheese and Sauce.

Ruben Dip

If You Like Ruben Sandwiches You'll Love This Dip.

Spinach Artichoke Dip

Oven Baked and Deliciously Rich.

Shrimp Scampi Dip

Creamy, Garlicy Shrimp Dip

STARTERS AND APPETIZERS

SEAFOOD

Shrimp Cocktail

*Large Shrimp Peeled and Deveined, Cooked to Perfection Served With a Side of Cocktail Sauce
Sold in 2lb increments.*

Mini Crab Cake

Jeff's Crab Cakes in Silver Dollar Sized Portions Baked to Perfection, Served With a Side of Sweet or Spicy Cocktail Sauce

Clams Casino

Clam Shells Topped With a Family Recipe Clam Stuffing Topped With Bacon.

Caprese Crab Melts

*Garlicy Crab Mixture on a Crostini Topped with Tomato, Basil and Fresh Mozzarella.
Sold by the Dozen*

Blackened Shrimp

Shrimp Rubbed with Our House Blackened Seasoning.

SOUPS

Alto's Chili
Alto's Italian Hot Sausage Chili
Beef Vegetable
Broccoli Cheese
Chicken Caccitore
Chicken Corn Rival
*Chicken Gnocchi **
Chicken Marsala Soup
Chicken Pastina
*Creamy Tortellini Sausage **
*Ham Pot Pie**
*Jambalaya**
Minestrone
Pasta Fagioli
*Shrimp Tortellini**
Sicilian Vegetable Soup
Spinach Tortellini Soup
Stuffed Pepper Soup
Tomato Basil
Wedding Soup
Zuppa Toscana

**Must be ordered at least 7 days in advance .
Certain Minimums may apply.
Other soups available upon request with notice.*

SALADS

LEAFY SALADS

Caesar Salad
Chef Salad
Cobb Salad
Greek Salad
Green Salad w/Cheese
Italian Chef Salad
Oriental Salad
Spinach Salad

*Additions: Chicken, Shrimp
Or Beef Tenderloin*

Small serves up to 12, Large serves up to 24

DELI SALADS

Antipasto Salad
Broccoli Cauliflower Salad
Caprese Salad
Cole Slaw
Italian Potato Salad
Linguini Salad
Macaroni Salad
Orzo Salad
Pasta Salad
Potato Salad
Tortellini Salad
Watermelon Caprese Salad

*Deli Salads are sold by weight. One quart of most
deli salads are approx. 2 lbs.*

CHARCUTERIE TRAYS

There are three ways to order a charcuterie tray from Alto Markets.

- 1) *Build your own. Just tell us what you want on it.*
- 2) *Pick from one of our standard trays. Or*
- 3) *Give us free reign and let us do everything for you.*



A few questions will need answered in order to build your tray in the most appropriate way.

- *How many people are you feeding?*
- *Are there going to be other appetizers?*
- *What is a ballpark price you are shooting for?*
- *Are there any food allergies we should know about?*
- *Is there anything in particular you do or do not want on it?*

Alto Markets charcuterie trays are made fresh to order with the areas finest Italian meats and premium cheeses. We do not normally have any premade.

Pricing will be determined once the tray is designed to fit your needs.

For a more customized experience bring your own tray or ask about our glass, wood, stainless steel or silver trays if available.

CHARCUTERIE TRAYS

The Pompeii Tray

Prosciutto, Calabrese, Hard Salami, Hot Capicola, Hard Pepperoni, Sharp Provolone, Olives, Pepperoncini, Nuts and Other Accompaniments. Depending Upon the Size of the Tray There Will be Up To Three Other Cheeses.

The Venice Tray

Prosciutto, Sweet Sopressata, Hard Salami, Sweet Capicola, Hard Pepperoni, Sharp Provolone, Olives, Pepperoncini, Nuts and Other Accompaniments. Depending Upon the Size of the Tray There Will be Up To Three Other Cheeses.

The Milan Tray

Prosciutto, Mortadella w/Pistachio, Genoa Salami, Sweet Sopressata, Hard Pepperoni, Sharp Provolone, Olives, Pepperoncini, Nuts and Other Accompaniments. Depending Upon the Size of the Tray There Will be Up To Three Other Cheeses.

The Rome Tray

Prosciutto, Mortadella w/Pistachio, Genoa Salami, Sweet Sopressata, Hard Pepperoni, Hot Coppa, Calabrese, Speck, Sharp Provolone, Cheese Stuffed Banana Peppers, Olives, Pepperoncini, Nuts and Other Accompaniments. Depending Upon the Size of the Tray There Will be Up To Three Other Cheeses.

The Rome Tray Cannot Be Made on Small Trays.

MAIN DISHES

HOMEMADE PASTA

Bucatini
Campanelle
Cavatelli
Cheese Ravioli
Creste De Gallo
Fettuccini
Fusilli
Gnocchi
Lasagna or Lasagna Rolls
Linguine
Manicotti
Rigatoni
Spaghetti
Stuffed Shells

OTHER PASTAS

Cheese Tortellini

Dried Pastas

Spaghetti, Rigatoni, Penne, Linguini, Fettuccini, Bucatini

Ravioli

Braised Beef, Burrata, Cheese, Crab, Lobster, Portabella Mushroom, Smoked Mozzarella.

Sacchetti

Cheese, Butternut Squash, Mushroom

Stuffed Rigatoni

Rigatoni Stuffed With Ricotta Cheese.

*All Pastas include Tass's Only Sunday Sauce.
Other sauce options available at an additional charge.*

MAIN DISHES

CHICKEN

Broccoli & Cheese Stuffed Chicken

Chicken Breast Stuffed with Broccoli and Cheddar Cheese.

Bruschetta Chicken

Chicken Breast Slow Cooked in Our Homemade Tomato Bruschetta.

Caprese Stuffed Chicken

Chicken Breast Stuffed with Tomato Slices, Basil and Fresh Mozzarella.

Cheddar Baked Chicken

Bone In Chicken Baked with a Cheddar and Potato Chip Coating.

Chicken Alfredo

Chicken in Pasta with Our Homemade Alfredo Sauce.

Chicken & Biscuits or Dumplings

Shredded Chicken Slow Cooked in Gravy with Either Homemade Dumplings or Biscuits.

Chicken Caccitore

Chicken Breast Slow Cooked with Peppers, Onions Tomatoes and Spices.

Chicken Cordon Bleu

*Chicken Breast Stuffed with Ham and Swiss Cheese then Breaded and Baked.
Topped with Our Creamy Cheese Sauce.*

Chicken Cutlets

Chicken Breasts Cut and Breaded In House Lightly Fried Then Baked.

Chicken Gloria

*Seared Chicken Breast Cooked in a Creamy Mushroom Sauce then Baked
under a Blanket of Munster Cheese.*

Chicken Marsala

Floured Chicken Slow Cooked in our Homemade Marsala Wine Sauce.

Chicken Parmesan

Breaded Chicken Breast Topped with Sauce and Mozzarella.

MAIN DISHES

BEEF

Beef Braciola in Sauce

Breadcrumbs and Spices Rolled in Thin, Tenderized Beef and Baked in Tomato Sauce.

Beef Tenderloin in Au Jus

Thin Slices Beef Tenderloin in Homemade Beef Au Jus.

Beef Tenderloin Tips

Beef Tenderloin Seasoned and Seared to Medium/ Medium Rare.

Meatloaf

Family Recipe Meatloaf With Gravy.

Pot Roast

Inside Round Beef Roast Slow Cooked with Vegetables and Potatoes.

Salisbury Steak

Ground Beef and Seasonings Made Into Small Meatloaves and Served with Our Brown Mushroom Gravy.

Swiss Steak

Thin Sliced and Tenderized Beef Slow Cooked in Brown Gravy with Onions and Peppers.

MAIN DISHES

CHICKEN CONTINUED

Chicken Saltimbocca

Chicken Breast Wrapped in Prosciutto then Topped with a Creamy White Wine Sauce.

Italian Baked Chicken 1/4's or 1/2's

Marinated Chicken Baked with Our Homemade Italian Seasoning.

Mediterranean Chicken 1/4's or 1/2's

A One Pan Dish of Chicken Vegetables, Capers, Spinach and Feta Cheese.

Tuscan Stuffed Chicken

Blackened Chicken Breast Stuffed with Our House Mild Peppers, Spinach and Garlic then Topped with Our Creamy White Wine Sauce.

Stuffed Chicken Breast

Bone-In Chicken Breast Stuffed with Our Homemade Bread Stuffing.

Should there be something you were looking for but don't see in this guide please feel free to ask. We love cooking new things.

Watch for Seasonal and Holiday Special Items and Meals. Pizza Rustica, Baccala (Salt Cod), Smelts, Holiday Cookies, Pannetone Breads, Special Italian Candies and Much More During the Holiday Seasons.

MAIN DISHES

VEAL & PORK

Veal Parmesan

House Breaded Veal Topped with Sauce and Mozzarella.

Veal Saltimbocca

Chicken Breast Wrapped in Prosciutto then Topped with a Creamy White Wine Sauce.

Veal Scaloppini w/ Picatta Sauce

Thin Veal Cutlets Floured and Pan Fried then Cooked in a Home-made Picatta Sauce.

Pork Tenderloin

Seasoned and Slow Roasted then Cut into Medallions

Stuffed Pork Chops

Boneless Prok Loin Butterflied and Stuffed with Bread Stuffing Topped with Gravy.

Cuban Pork Roll

Tenderized and Butterflied Pork Tenderloin Stuffed with Ham, Dijon Mustard, Swiss Cheese and Pickles.

Alto's Italian Pork Roll

Tenderized and Butterflied Pork Tenderloin Brushed with a Special Blend of Seasonings and Mushrooms then Breaded and Slow Roasted.

OTHER/ SEASONAL

Eggplant Parmesan

Stuffed Artichoke

Stuffed Peppers

Stuffed Cabbage (Pigs in a Blanket)

Pasta Primavera

Pierogies

BBQ Ribs

MAIN DISHES

SEAFOOD

Crab Imperial

More of a Creamy Crab Topping for Other Dishes.

Italian Baked Haddock

Haddock Filets Baked with a Tomato Sauce.

Lump Crab Cakes

A Family Recipe Crab Cake with Lots of Crab and Little Filler.

Shrimp Scampi

Shrimp Cooked in Homemade Garlic and Wine Sauce.

Shrimp Tortellini

Shrimp and Tortellini Cooked in a Creamy Cheese Sauce with Crushed Red Pepper.

Salmon Cakes

House Recipe Salmon Cakes.

Did You Know?

Alto Markets can accommodate a large variety of special diet needs.

From gluten sensitivities to dairy, nut and other allergies.

SIDE DISHES

Vegetable Medley Casserole

Broccoli Rice Casserole

Stuffed Pepper Casserole

Wild Rice

Risotto

Fried Rice

*House-Made Macaroni and Cheese
Stewed Tomatoes*

Baked Beans

Scalloped Potatoes

Candied Carrots

Vegetable Orzo

Mixed Steamed Vegetables

Sautéed Zucchini

Rivals

Homemade Sauerkraut

Baked Beans

SIDE DISHES

Meatballs in Sauce

Marilyn's 3oz. Meatballs in Alto's House Sauce

Italian Sausage

Marilyn's Hot, Mild or Sweet Italian Sausage in Peppers and Onions

Seasoned, Roasted Red Potatoes

*Seasoned with Italian Herbs and Spices then Roasted to a Soft Inside
and Crunchy Outside*

Mashed Potatoes

Stuffing Balls with Gravy

Alto's Stuffing Balls Covered in Gravy

Candied Sweet Potatoes

Baked Corn

Green Bean Casserole

Sweet Corn with Butter

Mashed Sweet Potato Casserole

*Mashed Sweet Potatoes Layered with Butter, Brown Sugar, and
Marshmallows*

Roasted Garlic Potatoes

Haluski

Green Bean Almondine

BREADS

Breadworks

Rustic Italian

Baguette

Salt Sticks

Ciabatta

Focaccia

12" Hoagie Rolls

Sandwich Buns

Pacifico's

Kaiser Rolls

Mini Kaiser Rolls

Twist Bread

Ring Bread

Tomato Pie

Other

Bagels

Garlic Bread

Garlic Bread Sticks

Croissants

Ask Us About Our Deli Trays.

We do large and small sub trays, sliced meat and cheese trays, cubed meat and cheese trays, condiment trays, vegetable trays and occasionally fruit trays. We use Boar's Head along with our premium imported deli meats and cheeses on all of our trays.

DESSERTS

Cannoli

Carmel Apple Cake

Key Lime Torte

Lemon Mascarpone Cheesecake

Pistachio Ricotta Cake

Pizzelles

Homemade Pumpkin Rolls

Tiramisu

Toasted Almond Crème Cake

Homemade Italian Cookies

For any other type of cake or dessert just ask.

*Homemade Italian Cookies and Cookie Trays
Available for Preorder During the Holiday
Seasons.*

Announcements will be made leading up to the holidays with ordering information and pricing.